

CARRON ART DECO RESTAURANT

Chef's special crab soup

A rich, creamy soup of local crab finished with a touch of sherry,
topped with chopped chives

LEEK AND BLACK PUDDING FILO BASKET

Braised leeks in a creamy sauce served in a filo basket
with Speyside black pudding

LAMB BOBOTIE

A popular South African dish made from finely diced lamb, almonds, apricots
and a hint of curry spices, topped with an egg custard and served with naan bread
and spicy lime pickle on the side

SPINACH AND GOAT'S CHEESE PASTRY

Home-made puff pastry case filled with spinach and goat's cheese,
drizzled with parsley oil



HAUNCH OF VENISON

A favorite of the restaurant, slowly cooked and served in a
rich port and orange sauce

salmon wellington

Salmon stuffed with sweet red peppers and feta cheese, wrapped in lattice
filo pastry and oven baked. Served with a red pepper and pesto dressing

chicken parmiGIANA

Chicken breast coated in a herb crumb, topped with tomato, Parma Ham
and mozzarella cheese, oven baked and served with a rich tomato sauce

MONK FISH AND PRAWN SKEWERS

Char-grilled monk fish tail and tiger prawns on a skewer, served with wok
fried vegetables and a black bean sauce



STICKY PEAR AND CARROT PUDDING

Served with butterscotch sauce and vanilla ice cream

RASPBERRY CRANACHAN

Raspberries, cream, toasted oatmeal and honey, with a touch of whisky

CHOCOLATE and orange torte

Rich dark chocolate and orange torte served with an orange crème fraiche

Selection of Scottish and Continental Cheeses

With oatcakes and homemade chutney



Coffee and petit fours

£26.95 per head